

**OWNER'S MANUAL**  
Model No. GIPOD200

# **GEORGE FOREMAN®**

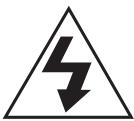


## **INDOOR / OUTDOOR GRILL**

**salton®**

*innovation for a healthier today and tomorrow*

# IMPORTANT SAFETY INSTRUCTIONS



## CAUTION

**RISK ELECTRIC SHOCK; DO NOT OPEN**



### CAUTION:

TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER. NO USER-SERVICEABLE PARTS INSIDE. REFER SERVICING TO QUALIFIED SERVICE PERSONNEL.



## WARNING

This symbol is intended to tell the user that parts inside the product pose a risk of electric shock to persons.



## CAUTION

This symbol is intended to tell the user that important operating and servicing instructions are described here.

When using electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Keep these instructions.
3. Heed all warnings.
4. Follow all instructions.
5. Clean Audio Stand only with dry cloth (item 2, pg.6).
6. Do not block any ventilation openings of the Audio Stand. Install in accordance with the manufacturer's instructions.
7. Do not install near any heat sources such as radiators, heat registers, stoves or other apparatus (including amplifiers) that produce heat.
8. Do not defeat the safety purpose of the polarized plug. A polarized plug has two blades with one wider than the other. If the provided plug does not fit into your outlet, consult an electrician for replacement of the obsolete outlet.
9. Protect the power cord from being walked on or pinched particularly at plugs, convenience receptacles, and the point where they exit from the Audio Stand. Use the cord Storage Provided.
10. Only use attachments/ accessories specified by the manufacturer.

11. Unplug the Audio Stand during lightning storms or when unused for a long period of time.
12. Refer all servicing to qualified service personnel. Servicing is required when the Audio Stand has been damaged in any way, such as power-supply cord or plug is damaged, objects have fallen into the apparatus, does not operate normally or has been dropped.
13. Do not touch hot surfaces. Use handles or knobs.
14. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
15. Close supervision is necessary when any appliance is used by or near children.
16. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
17. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
18. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
19. Do not let cord hang over edge of table or counter, or touch hot surfaces.
20. Do not place on or near a hot gas or electric burner, or in a heated oven.
21. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
22. Always attach Temperature Control Probe to Grill before plugging cord into wall outlet. To disconnect, turn Temperature Control Probe to "off", then remove plug from wall outlet.
23. Do not use appliance for other than intended use.
24. Always preheat for 10 minutes before cooking
25. Fuel, such as charcoal briquettes, is not to be used with appliance.
26. Use only on properly grounded outlet.
27. CAUTION – To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
28. CAUTION – To reduce the risk of electric shock, keep extension cord connection dry and off the ground

## **SAVE THESE INSTRUCTIONS**

### **Household Use Only**

# **ADDITIONAL IMPORTANT SAFEGUARDS**

***WARNING: This appliance produces heat and escaping steam during use. Proper precautions must be taken to prevent risk of burns, fire or other injury to persons or damage to property.***

***When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following :***

***Never use your INDOOR/OUTDOOR BARBEQUE GRILL without the base unit.***

***1. When using this appliance, provide adequate air space above and on the sides of the unit for air circulation. Do not operate this appliance if it is near or touching curtains, wall coverings, clothing or other flammable materials.***

***2. Do not place any of the following materials in or on the Grill Plate : paper, plastic and the like.***

***3. Do not clean with metal scouring pads or harsh abrasives. To do so will damage the non-stick coating.***

***4. This appliance is not for use by children.***

***5. Do not use while standing in a damp area.***

***6. Do not attempt to dislodge food or to clean the grill when it is hot.***

***7. Do not leave this appliance unattended while in use.***

## **SAVE THESE INSTRUCTIONS For Household Use Only**

# Polarized Plug

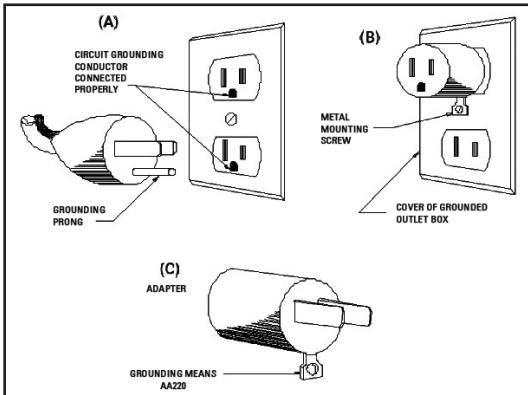
This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## Short Cord Instructions

A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliance." The connection to an extension cord should be kept dry and off the ground. Store products indoors when not in use- out of the reach of children. Do not clean this product with a water spray or the like.

## GROUNDING INSTRUCTION

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A. An adapter, sketch B, should be used for connecting sketch-A plug plugs to two-plugs to two-prong receptacles. The grounding tab, which extends from the adapter, must be connected to a permanent ground such as a properly grounded outlet as shown in sketch C using a metal screw.



# Getting To Know Your GIPOD200

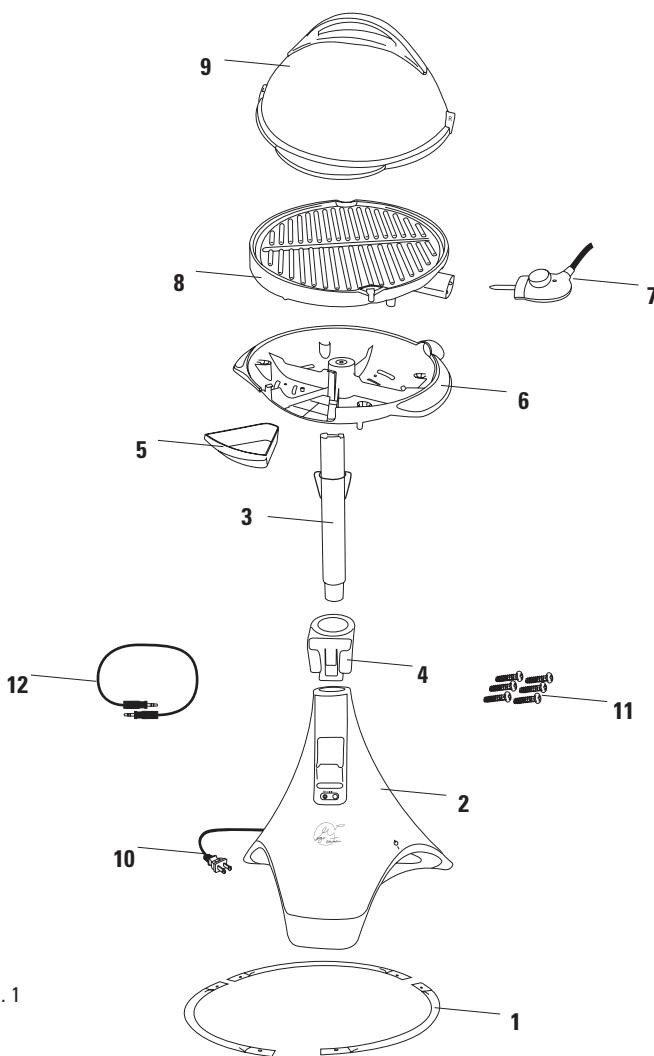


Fig. 1

1. Bottom Ring  
(p/n 22835 - 1 section)
2. Audio Stand (p/n 22836)
3. Connecting Tube (p/n 22837)
4. iPOD® MP3 Holder (p/n 22838)
5. Drip Tray (p/n 22839)
6. Grill Base (p/n 22840)
7. Temperature Control Probe  
(p/n 21006A)
8. Grill Plate (p/n 22842)
9. Lid (p/n 22843)
10. Audio Stand Power Supply Cord
11. Screw Package (p/n 22844)
12. Audio Cable (p/n 22845)

# Assembly Instructions

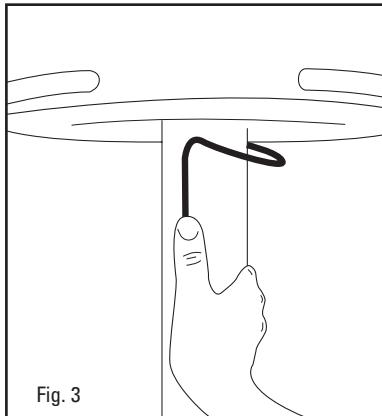
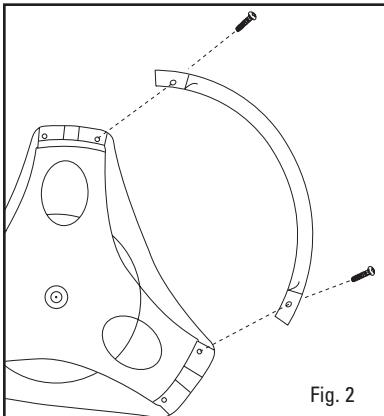
Unpack your GIPOD200 and check that all the parts are present.

(See fig. 1)

Before first use wash the base, grill, drip tray and lid in warm soapy water.

Rinse and dry thoroughly . DO NOT IMMERSE THE TEMPERATURE CONTROL PROBE IN WATER.

1. Secure the bottom ring onto the bottom of the Audio Stand (See fig. 2) with the 6 screws supplied.
2. Place the Audio stand on a flat level surface.
3. Place the iPod® MP3 holder in position over the opening in the top of the Audio Stand . (See fig 5).
4. Insert the connecting tube into the hole in the center of the Audio Stand and rotate clockwise to secure.
5. Place the Grill Base on the top of the connecting tube and rotate slightly so that the tabs on the connecting post align with the slots in the grill base. Lift the locking latch up so it mates with the locking ring on the bottom of the Grill Base. (See fig 3).
6. Place the Drip tray securely into the Grill base.
7. Position the Grill Plate onto the base so that the Opening for the temperature control Probe fits through the opening in the Grill Base (back right.)
8. Secure the Lid onto the Grill Plate by first matching the "L" and "R" symbol of the lid to the "L" and "R" symbol on the Grill Base. Then pressing the hinge pins down into the recess of the Grill Plate.
9. To close the lid completely pull forward on the front handle of the lid.  
(See fig 4)



# Using Indoors

To use your INDOOR/OUTDOOR BARBECUE GRILL indoors, simply take the base unit off the Audio Stand and place on a heat resistant surface.

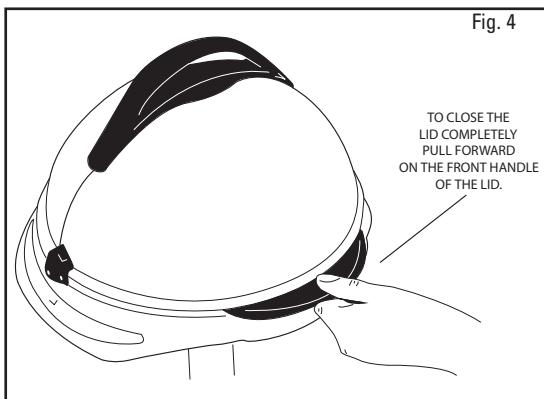
**NOTE: Never use your INDOOR/OUTDOOR BARBECUE GRILL without the base unit.**

## User Maintenance Instructions

**CAUTION: Do not immerse the temperature control probe in water or any other liquid.**

1. Unplug and allow to cool before disassembling and cleaning. Thoroughly clean all parts after each use.
2. Remove Temperature Control Probe ( DO NOT IMMERSE). Wipe with a damp cloth and dry thoroughly.
3. Remove the Grill Plate and empty the Drip Tray .
4. Wash the BASE, Grill Plate, Drip Tray, and Lid with hot soapy water and a plastic scouring pad. Rinse and dry thoroughly.
5. After washing the Grill Plate wipe the uncoated side with a dry towel to prevent discoloration. Washing may cause oxidation on the uncoated side of the Grill Plate. This is not harmful and may be wiped off with a damp towel.
6. DO NOT WASH THE GRILL PLATE IN THE DISHWASHER.

**CAUTION: Temperature Control Probe receptacle must always be completely dry before use.**



# How to Use George Foreman's Indoor/Outdoor Electric Barbeque Grill

1. Turn temperature control probe to OFF position and attach securely into the probe receptacle.
2. Plug into 120V~ 60 Hz outlet. Align desired temperature setting with the indicator light. Place Lid securely on Grill. Allow Barbeque Grill to preheat to desired temperature for approximately 10 minutes. See cooking charts for more details.
3. Carefully roll back front half of the Lid and place food onto Grill, close for most foods. Cook until done, turning at least once halfway through cooking time for most food. Adjust temperature as needed. The light on the Temperature Control Probe will cycle on and off as the thermostat maintains the proper temperature. This is normal operation.  
**NOTE: Condensation may collect on the inside of the lid when cooking. Use caution when opening lid.**
4. When finished cooking, turn temperature control probe to OFF position. The indicator light will go off. Unplug and allow to cool before disassembling and cleaning. See User Maintenance Instructions.  
**NOTE: The temperature control probe may be turned to setting 1 to keep foods warm for short periods of time.**

## Hints for Grilling

- Use tender cuts of meat for grilling.
- Marinate tougher cuts of meat to tenderize them before grilling.
- To avoid drying out meat and fish, turn only once and do not pierce.
- To turn meat and fish, use a large flat plastic or wooden spatula to support the food.
- Place meat or chicken to be roasted in a shallow baking pan. Do not cover pan with a lid or foil. Using oven mitts, carefully place pan on preheated Grill, taking care not to scratch the non-stick surface. Place Lid on the Barbeque Grill.  
**NOTE: Just resting the baking container on top of the non-stick surface will not damage it.**
- Use only plastic or wooden utensils on non-stick surface.

**CAUTION: Because some countertop finishes are more affected by heat than others, make sure countertop surface can withstand temperatures of 150°F to prevent discoloration or other damage to the countertop surface.**

**CAUTION: Grill surfaces are hot during use. Allow Grill, Grease Tray, Lid and Base to cool completely before handling and cleaning. Never clean this product with a water spray or the like.**

# How to Use the Speaker and Amplifier

The audio stand incorporates a built-in amplifier and speaker, a 3.5mm audio jack, a stereo input cable, and a "holder" that will hold many popular portable audio players.

1. Plug the power cord that extends from below the stand into a 120V AC outlet.
2. Turn on the amplifier speaker by "rocking" the power-on switch which is located under the stand. (See fig 5).
3. Power light underneath the "holder" will show when system is turned on.
4. Plug stereo input cable into the audio jack.
5. Plug the stereo input cable into portable audio player.
6. Turn on audio player, starting with the volume low and then adjust to desired level.
7. Place player into holder.

## Servicing Instruction:

**Caution:** "These servicing instructions are for use by qualified service personnel only. To reduce the risk of electric shock do not perform any servicing other than that contained in the operating instructions unless you are qualified to do so"

\* The specification of slow blow type current fuse:

Manufacture: Walter Electronic Co., Ltd

Type: BTP

Rating: 1A, 250V

## SPEAKER SPECIFICATIONS:

1. POWER On/Off: Yes
2. Frequency Level: 55~18 KHz
3. Power Supply: AC

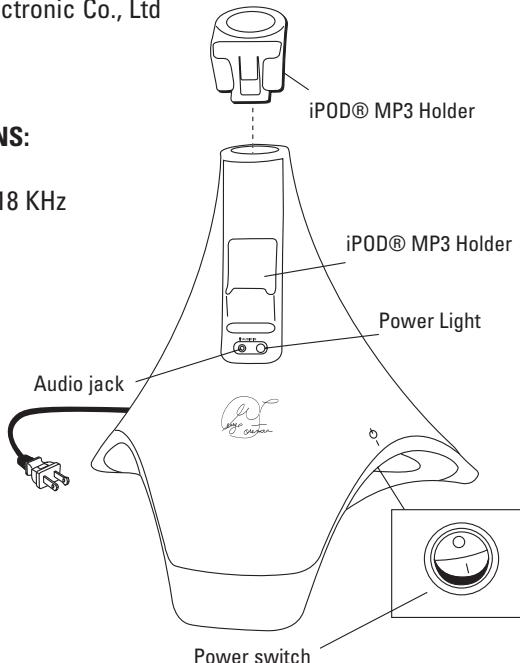


Fig. 5

# Suggested Cooking Chart

The following times are meant to be used as guidelines only. Times will vary due to the cut or thickness of the meat being cooked. To be sure that the food is truly done, use a cooking thermometer. If the meat does need more time to cook, simply place the meat back on the grill for 5 minutes increments and check periodically so you don't over cook.

## Grill Chart

1. Preheat INDOOR/OUTDOOR BARBEQUE GRILL
2. Grill food according to the recommended time or until desired doneness. Turn halfway through cooking time, or more often if necessary.
3. Boneless cuts of meat will grill more evenly and not scratch the non-stick surface.
4. Leave the lid on during cooking to decrease cooking time and keep food moist and juicy.
5. Let thick cuts of meat rest 5 minutes before serving.

Food	Temperature	Time
Chicken Breast halves	4	20-30 minutes
Fish steak 1 inch thick	4	20 minutes
Hamburgers (4 oz each)	4	5-15 minutes
Pork chops, 1 inch thick	5	20-35 minutes
Sausage, fresh(do not preheat)	4	20-30 minutes
Steak, 1/2 inch thick	5	5-12 minutes
Shrimp, 26 to 30	5	10-15 minutes

## Roasting / Baking Chart

Place meat or Poultry in a baking container, cover baking container with aluminum foil or glass lid. Using oven mitts, carefully place baking container on Grill, cover Grill with Lid to keep in moisture.

Food	Amount	Temperature	Time
Beef pot roast	2-4 lbs.	4	2-3 hours
Whole chicken fryer	2.5-4 lbs	5	1-1.5 hours
Fresh ham	5-7 lbs.	5	1.5-2.5 hours
Pork Roast	2-4 lbs.	5	1.25-2.25 hours
Baked Potato wrapped in foil	1-8	4	1.25-1.5 hours

**NOTE:** The United States Department of Agriculture recommends that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Ground turkey and chicken should be cooked to an internal temperature of 165°F and ground beef, veal lamb and pork be cooked to an internal temperature of 160°F. Chicken and turkey should be cooked to an internal temperature of 170°F for white meat and 180°F for dark meat. Goose and duck should be cooked to an internal temperature of 180°F. Fresh beef, veal and lamb, ect. should be cooked to an internal temperature of 145°F. Fresh pork should be cooked to an internal temperature of at least 160°F. When re-heating meat and poultry products, they should also be cooked to an internal temperature of 165°F.

## LIMITED ONE-YEAR WARRANTY

**Warranty Coverage:** This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

**Warranty Service:** To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

**To return the appliance, ship to:** **To contact us**, please write to, call, or email:

ATTN: Repair Center  
708 South Missouri Street  
Macon, MO 63552 USA

Consumer Relations Department  
PO Box 7366  
Columbia MO 65205-7366 USA  
1-800-233-9054  
E-mail: consumer\_relations@toastmaster.com

**What Is Not Covered:** This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

**LIMITATION ON DAMAGES:** THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

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Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

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